

**MASTER OF SCIENCE (DIETETICS AND
FOOD SERVICE MANAGEMENT)
(M.Sc. (DFSM))**

**Term-End Examination
December, 2016**

**MFN-007 : ENTREPRENEURSHIP AND
FOOD SERVICE MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : Question No.1 is compulsory. Attempt five questions in all. All questions carry equal marks.

1. (a) Name any one combination method of cooking, one moist heat and one dry heat method of cooking. 1½
- (b) Name any five specialized forms of food service methods. 2½
- (c) List four styles of leadership used in a food service establishment. 2
- (d) Name any two Laws concerning employment in a food service industry. 2
- (e) Name one mobile equipment, one modular and one labour saving equipment you will use in a dietetic kitchen. 1½
- (f) List any two Essential Commodities Act (1954) and two voluntary standards enacted by our Government to ensure food safety. Mention the food/items the act standards relate to. 2+2
- (g) Indicate the storage temperature for low temperature storage foods. 1½
- (h) List the items contained in a food label. 2½

- (i) Mention the details of the product to be included while writing a specification for the product to be purchased. **2½**
2. (a) What are the activities (functions) which you as a manager of a food service organization would perform to get people to work harmoniously ? Explain briefly. **12**
- (b) Elaborate on the different types of food service establishments, giving appropriate examples. **8**
3. Explain briefly the importance of the following while planning, setting up a food service unit :
- (a) Market survey **5+5+10**
- (b) Budget
- (c) Determining work centres
4. (a) With the help of a flow chart illustrate the typical operations of a food service establishment. **5**
- (b) What is a menu ? Elaborate on the need, functions and types of menu available in food service establishments. **2+8**
- (c) Differentiate between Informal and Formal method of purchasing. **5**
5. Explain the following briefly : **5+5+5+5**
- (a) Considerations when purchasing equipment for a food service unit
- (b) Critical control points in a food production operation
- (c) Factors affecting cost control in a food service unit
- (d) Components of a food service system

6. (a) What do you understand by "Food Processing Continuum" ? 5
- (b) List the four systems of food service based on the degree of processing of the food. Explain any one in detail. 10
- (c) List the responsibilities of a dietitian in a food service unit. 5
7. (a) Briefly discuss the importance of the following in work productivity in a food service unit with appropriate examples : 5+5
- Organization chart
 - Time and activity plan for staff
- (b) Elaborate on the sanitizing agents you would recommend for use in a food service organization. 10
8. Write short notes on any four of the following : 5+5+5+5
- (a) Routes of disease transmission in a food unit
 - (b) Precautions for holding hot food
 - (c) Sanitary practices to be followed by food handlers
 - (d) Impact of work design on work productivity
 - (e) Staff recruitment and selection
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